

# Grilled Mojito-Marinated Skirt Steak

Adapted from [SeriousEats.com](http://SeriousEats.com)



[Photograph: Jennifer Olvera]

## Ingredients

2 pounds PHNB skirt steak, trimmed of excess fat  
2 tablespoons juice from about 2 limes, plus 1 extra lime for serving  
1/4 cup juice from 1 orange  
2/3 cup olive oil, divided  
4 medium cloves garlic, minced  
1 teaspoon ground cumin  
Kosher salt and freshly ground black pepper  
1/4 cup chopped fresh cilantro

## Directions

1. Place skirt steak in a resealable bag and add lime and orange juices, 1/3 cup olive oil, garlic, cumin, 1 teaspoon salt, and 1/2 teaspoon pepper. Seal and squish around to combine. Place in the refrigerator to marinate at least 1 hour and up to overnight.
2. Remove meat from the refrigerator. Remove from marinade and pat dry with paper towels. Transfer marinade to a small saucepan over medium heat. Simmer until reduced by half.
3. Place skirt steak on hot side of grill and cook, flipping occasionally, until cooked to desired doneness. Transfer steak to a large plate, tent with foil, and allow to rest for 10 minutes.
4. Slice steak against the grain, drizzle with pan sauce and sprinkle with cilantro. Cut extra lime into wedges and serve with steak.

